

reef
restaurant

welcome

Reef Restaurant is one of the Central Coast's most exclusive locations. We pride ourselves on our market fresh produce, our dedicated team of passionate food loving staff and above all - the experience we provide to you as our customer.

The food we will serve today is not only market fresh, it will be carefully selected from premium local suppliers and crafted with the utmost care by our Head Chef Paul Bouwhuis & his team.

Enjoy.

follow reef online.



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Weekend surcharge \$3.00pp and public holiday surcharge \$6.50pp.
Corkage \$15 per bottle of wine. All prices include GST.
All credit card payments will incur a 1.65% processing fee.

***bread*s**

Warm ciabatta, marinated olives, Terran Grove olive oil,
aged balsamic, flavoured butter 9.50

oysters

Please note our Sydney Rock Oysters are sourced from the cleanest waters possible. Origins may vary depending on seasonal availability.

Natural (GF, L) six 22.00
twelve 40.00

Saffron apple verjuice reduction (GF, L) six 24.00
twelve 42.00

Lemongrass chilli dressing (GF, L) six 24.00
twelve 42.00

Gin cucumber lemon granita (GF, L) six 24.00
twelve 42.00

Mixed platter of 12 served with 3 of each style twelve 44.00

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degustation

Oysters, saffron apple verjuice reduction (GF, L)

*N/V Billecart-Salmon Brut Réserve
Mareuil-Sur-Aÿ, France*

**Hiramasa sashimi kingfish, Szechuan Balmain bug, crispy wonton shards,
puffed rice, wasabi coriander avocado mousse (L)**

*2017 Paringa Estate Pinot Gris
Mornington Peninsula, VIC*

**Market fish, wilted baby leeks, potato croutons,
red vein sorrel, lemon fennel purée (GF)**

*2014 Wills Domain 'Block 2' Semillon
Margaret River, WA*

**Aged beef fillet, potato sage gnocchi, wild mushrooms,
parsley purée, mustard butter**

*2014 Rosnay 'Organic' Cabernet Sauvignon
Cowra, NSW*

Palate cleanser

**Rosemary crusted lamb backstrap, eggplant purée, crispy chickpeas,
white balsamic roasted cherry tomatoes**

*2006 Zitta 'Greenock Single Vineyard' Shiraz
Barossa Valley, SA*

**Yoghurt panna cotta, mango saffron compote, raspberry gel,
coconut macaroon, vanilla tapioca (GF)**

*2014 Margan 'Botrytis' Semillon
Hunter Valley, NSW*

\$120 per guest \$165 with matching wines

***NB Needs to be ordered before 2:30pm for lunch & 8:30pm for dinner.
The degustation menu is presented for the participation of the whole table only.***

entrées

PORK PISTACHIO VEAL TERRINE Chicken pâté, port apple cherry chutney, pickled vegetables, brioche	22.00
SMOKED DUCK BREAST Blue cheese tart, beetroot apple slaw, jamón walnut soil, quince gel	24.00
HIRAMASA SASHIMI KINGFISH Szechuan Balmain bug, crispy wonton shards, puffed rice, wasabi coriander avocado mousse (L)	24.00
GARLIC CHILLI MARINATED KING PRAWNS Pernod butter, grilled sourdough	27.00
ROSEMARY CRUSTED LAMB BACKSTRAP Eggplant purée, crispy chickpeas, white balsamic roasted cherry tomatoes	24.00
SEAFOOD TASTING PLATE Saffron apple verjuice reduction oysters, prawns, blue swimmer crab tian, Szechuan squid (L)	28.00

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mains

HUON SALMON	36.00
Niçoise salad, black olive tapenade, poached quail egg, tomato cardamom dressing (GF)	
DUO OF PORK	40.00
Moisture infused pork cutlet, confit pork belly, spiced pumpkin, red onion marmalade, apple gel (GF, L)	
CONFIT DUCK	38.00
Sweet potato, frizzé, lentils, pistachios, pear, buffalo mozzarella salad, caramelised orange vanilla forvm vinaigrette (GF)	
350g RIB-EYE FILLET OR 220g AGED BEEF FILLET	44.00
Potato sage gnocchi, wild mushrooms, parsley purée, mustard butter	
PAN-FRIED MARKET FISH	MARKET PRICE
Potato croutons, wilted baby leeks, red vein sorrel, lemon fennel purée (GF)	

sides

Crispy crushed chat potatoes, chives, pancetta, smoked paprika aioli (L)	9.50
Beer-battered chips, honey chipotle aioli (L)	9.00
Rocket salad, pear, walnuts, parmesan, fig vin cotta, cold pressed extra virgin olive oil	9.50
Steamed broccolini, asparagus, pine nut dukkah, chilli labna	12.00

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seafood platter for 2

Market Price

Pre-order when you make your next reservation and Chef Paul Bouwhuis will customise a platter using the markets freshest and best seasonal seafood. 48 hours notice is required for Chef to order and ensure delivery from the markets.

vegetarian

ROCKET SALAD Ent 14.00
Rocket, pear, walnuts, parmesan, fig vin cotta,
cold pressed extra virgin olive oil

BLUE CHEESE TART Ent 18.00
Quince gel, beetroot apple slaw

POTATO SAGE GNOCCHI Main 34.00
Wild mushrooms, asparagus, scorched cherry tomatoes,
wilted spinach, shaved parmesan

WARM LENTIL & BUFFALO MOZZARELLA SALAD Main 34.00
Frizzé, pistachios, pear,
caramelised orange vanilla forvm vinaigrette

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desserts

TRIO OF CRÈME BRÛLÉE Lemon meringue, blood orange, pistachios, with jaffa cream & almond biscotti	14.00
YOGHURT PANNA COTTA Mango saffron compote, raspberry gel, coconut macaroon, vanilla tapioca (GF)	13.00
TRIPLE CHOCOLATE BROWNIE Grilled peach, white chocolate mousse, chilli caramel popcorn, hazelnut soil, walnut cream	14.00
LEMON CHEESECAKE Blueberry compote, strawberry cointreau sorbet	14.00
Dessert & glass of Mortimers 'Autumn Harvest' Riesling	21.50

cheese

Our cheese plate includes a selection of the following: 21.00

SHADOWS OF BLUE

A double cream blue cheese, wrapped in natural bees wax and aged for 2-3 months. Perfect for those that don't eat a lot of blue cheese. It's flavour profile is mild and very approachable.

TARRAGO RIVER TRIPLE CREAM

Pasteurised cow's milk with a rich buttery texture with intense earthy flavours.

WARRNAMBOOL BLACK WAX VINTAGE CHEDDAR

Flavours are full and robust, much richer than standard cheddar, it has a slightly crumbly texture. It is matured for up to 16 months.

Cheese plate & glass of Hanwood 10-year-old port 27.00

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tea & coffee

ESPRESSO DI MANFREDI 4.50

The renowned coffee blend created by celebrated chef Stefano Manfredi & master blender Wayne Archer. We invite you to experience **Audacia** as the perfect complement to your dining experience.

Flat White
Latte
Cappuccino
Long Black
Short Black
Macchiato

MONTEA CRISTO 4.50

English Breakfast	Earl Grey	Peppermint Leaves
Australian Sencha	Punjabi Chai	Green Jasmine
Chamomile	Mango Green	Japanese Lemon & Ginger

LIQUEUR COFFEE 14.50

Irish - Jameson Whiskey	Dublin - Baileys
Jamaican - Tia Maria	Mexican - Kahlúa
Parisian - Grand Marnier	

AFFOGATO 16.50

Espresso, Frangelico, vanilla bean ice cream

ESPRESSO MARTINI 21.00

Freshly pressed coffee, vanilla vodka,
coffee liqueur, hint of spiced rum

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